



ABOUT GROUP DINING AT LEGAL CROSSING (LX)

Legal Crossing is an urban neighborhood restaurant inspired by the vibrancy of Downtown Crossing, then and now. It's a cross between all of the Legal Sea Foods concepts, evolved into a new, singular experience.

Inspired by the urban setting of its neighborhood, LX is slick, dark and modern with glossy black brick paired with glowing amber glass. In warmer months, we open our patio along Avenue de Lafayette.

Celebrate a special occasion, or host a corporate event with us. Group Dining at LX offers great food and hospitality and easy planning.

GROUP DINING CAPACITIES

room	seated	reception
Semi-Private Lounge		25
Partial Buy-Out	75	80
Full Buy-Out	125	160

Group reservations for 20 ppl +

Legal Crossing | 558 Washington Street | Boston, MA 02211

Private Dining: 617-530-9470 | privatedining@legalseafoods.com | legalseafoods.com/privatedining

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 piece increments

skewer of seared tuna "sashimi"* wasabi crema 125 🌿

bacon wrapped scallops smoked maple vinaigrette 125 🌿

miniature crab cakes* mustard hollandaise 125

bang bang cauliflower kung pao 125

lacquered pork ribs pickled vegetables 125

thai chicken satay peanut sauce 125 🌿

pork & shrimp dumplings leeks, honey, soy 150

grilled vegetable skewers rosemary balsamic 100 🌿

five spice oysters chinese broccoli cream, togarashi sesame crumb 125

lobster ragoon apple gastrique 150

STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

shellfish platter* 🌿

available as a raw bar for parties of 50 or more

classic small 250 large 400

freshly shucked & chilled oysters, clams, shrimp cocktail

executive small 450 large 650

addition of lobster tails & crab legs

seared tuna "sashimi" platter* 🌿 small 250 large 400

wakame, wasabi, pickled ginger

colossal shrimp cocktail 🌿 small 200 large 350

cocktail sauce, lemon

crispy duck buns small 100 large 250

hoisin glaze, sriracha aioli

swordfish & shrimp kabobs 🌿 small 250 large 500

pommes frites

salad trio 🌿 small 125 large 200

mixed kale, LX caesar, wedge

butternut squash risotto 🌿 small 100 large 150

pear chutney, 12 year balsamic

petite lobster rolls small 350 large 500

homemade potato chips

slider trio small 250 large 450

certified angus beef*, salmon, tuna, housemade chips

new england clam chowder small 175 large 275

oyster crackers

LX pu pu platter small 250 large 500

lacquered pork ribs, tempura salt & pepper shrimp, korean short ribs, lobster ragoon

imported and domestic cheeses small 150 large 300

seasonal fruits, assorted crackers

chicken wings small 100 large 220

buffalo – salt & pepper – kung pao – honey bbq

grilled vegetable platter 🌿 small 100 large 150

asparagus, roasted peppers, eggplant, and seasonal vegetables

sweet endings small 125 large 250

assorted mini desserts

🌿 can be prepared without gluten

Menu subject to gratuity, tax, 4% administrative fee

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GROUP DINNERS

LX-EMPLARY

SOUPS + SALADS

new england clam chowder

oyster crackers

LX caesar salad 🌿

baby kale, romaine, yogurt dressing, white anchovy

mixed kale salad 🌿

roasted beets, daikon, five spice popcorn, chili lime cream

MAINS

baked cod 🌿

chef selected seasonal sides

hoisin glazed salmon*

pad thai noodles, seared vegetables, crushed peanuts

pan-seared organic gianonne farms chicken 🌿

chef selected seasonal sides

vegetarian option available upon request

DESSERTS

"sin free" chocolate mousse* 🌿

whipped cream, almond tuile *(no sugar added)*

adult profiteroles I.D. required

eagle rare bourbon ice cream, valrhona chocolate sauce
must be 21 or older - contains alcohol

65 per person

inclusive of soft drinks, iced tea, coffee, tea

LX-TRAORDINARY

STARTERS

new england clam chowder

oyster crackers

crab cake*

frisée salad, pancetta, mustard hollandaise

wedge salad 🌿

great hill blue cheese, smoked bacon, roasted tomato

MAINS

seared sea scallops 🌿

parisian gnocchi, kale, tomato sauce, sunchokes

simply LX grilled lobster 1.5-1.75 lb 🌿

chef selected seasonal sides

roasted cod

maitake mushrooms, sugar snap peas, miso demi-glace

prime sirloin "aged 49 days"* 🌿

baby bok choy, pommes frites

vegetarian option available upon request

DESSERTS

fruit cobbler 🌿

coconut cobbler crust, whipped coconut cream

adult profiteroles I.D. required

eagle rare bourbon ice cream, valrhona chocolate sauce
must be 21 or older - contains alcohol

80 per person

inclusive of soft drinks, iced tea, coffee, tea

🌿 can be prepared without gluten

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GROUP LUNCHES

LX-CELLENT

SOUP + SALAD

new england clam chowder

oyster crackers

LX caesar salad 🌿

baby kale, romaine, yogurt dressing, white anchovy

MAINS

crabmeat roll

new england crabmeat on a warm buttery roll,
housemade potato chips, cider mustard slaw

fish tacos

guacamole, pickled cabbage, chipotle mayo,
housemade potato chips, cider mustard slaw

seafood cobb salad 🌿

avocado, apple smoked bacon, great hill blue cheese,
tomato, hard cooked egg

vegetarian option available upon request

DESSERTS

pistachio brownie

marinated citrus, raspberry purée, pistachio granola

chocolate chip cookie ice cream sandwich

espresso ice cream, dulce de leche glaze

40 per person

inclusive of soft drinks, iced tea, coffee, tea

LX-TRA SPECIAL

STARTERS

new england clam chowder

oyster crackers

wedge salad 🌿

great hill blue cheese, smoked bacon, roasted tomato

MAINS

lobster roll

traditional with mayo, housemade chips, cider mustard slaw

shrimp & garlic

fresh pasta, white wine, tomato, mushrooms

baked cod 🌿

buttered crumbs, chef's seasonal side dishes

vegetarian option available upon request

DESSERTS

brioche bread pudding

rum raisin caramel ice cream

"sin free" chocolate mousse* 🌿

whipped cream, almond tuile *(no sugar added)*

50 per person

inclusive of soft drinks, iced tea, coffee, tea

🌿 can be prepared without gluten

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